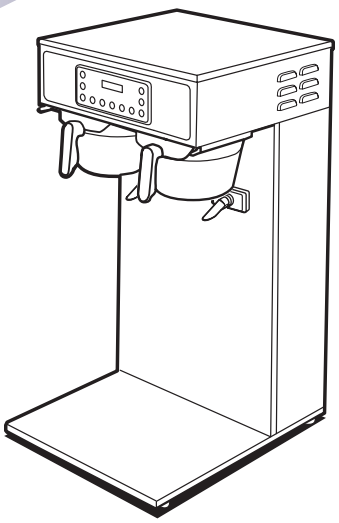
# WILBUR CURTIS CO., INC.

# Service Manual – Combo Brewer Twin



Model
- CBHT

CAUTION: Please use this setup procedure before attempting to use this brewer. Failure to follow the instructions can result in injury or the voiding of the warranty.

IMPORTANT: Equipment to be installed to comply with applicable governmental plumbing/electrical codes having jurisdiction.

CAUTION: DO NOT connect this brewer to hot water. The inlet valve is not rated for hot water.

ISO 9001:2008 REGISTERED

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## Important Safeguards/Symbols

This equipment is designed for commercial use. Any servicing other than cleaning and routine maintenance should be performed by an authorized Wilbur Curtis Co., Inc. Service Technician.

- DO NOT immerse the unit in water or any other liquid
- To reduce the risk of fire or electric shock, DO NOT open service panels. There are no user serviceable parts inside.
- Keep hands and other items away from hot areas of the unit during operation.
- Never clean with scouring powders or harsh chemicals.

***Symbols:***

***WARNINGS – To help avoid personal injury***

***Important Notes/Cautions – from the factory***

***Sanitation Requirements***

This Curtis Generation 3 Unit is Factory Pre-Set and Ready to Go Right from the Box.
Following are the Factory Settings for your G3 Coffee Brewing System:

- Brew Temperature = 204°F
- Water Bypass = On for LARGE Brew Only
- Brew Volume = Set to Vessel Requirement.

System Requirements:

- Water Source 20 – 90 PSI (Minimum Flow Rate of 1 GPM)
- Electrical: See attached schematic for standard model or visit www.wilburcurtis.com for your model.

## SETUP STEPS

1. The unit should be level (left to right - front to back), on a secure surface.
2. Connect the water line to the water inlet fitting on the rear of the unit. Water volume flow to the machine should be consistent. Use tubing sized sufficiently to provide a minimum flow rate of one gallon per minute.

NOTE: A water filtration system must be used to help maintain trouble-free operation. **Air must be purged from the cartridge prior to connection to equipment.** In areas with extremely hard water, we highly recommend the use of a Curtis approved water filter. For our full line of filters, please log on to www.wilburcurtis.com.

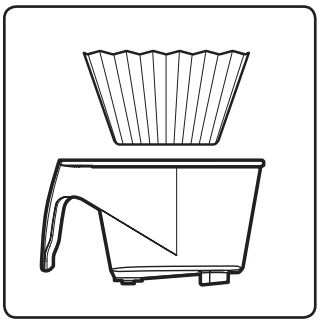
NSF International requires the following water connection:

1. A quick disconnect or additional coiled tubing (at least 2x the depth of the unit) is required so that the unit can be moved for cleaning.
2. This unit must be installed with adequate backflow protection to comply with applicable federal, state and local codes.
3. Water pipe connections and fixtures directly connected to a portable water supply shall be sized, installed and maintained in accordance with federal, state, and local codes.

3. Connect the unit to electrical outlet with appropriate amperage rating (see serial tag on machine).
4. Once power has been supplied to the unit, flip the toggle switch to the 'ON' position (located on the rear of the unit), the water tank will begin to fill. When the water level in the tank reaches the probe, the heating element(s) will turn on.
5. Water in the heating tank will require approximately a half hour before reaching operating temperature (factory setting of 204°F). Where applicable, turn on the Universal Control Module (UCM). When the unit reaches operating temperature, it will display "READY TO BREW".

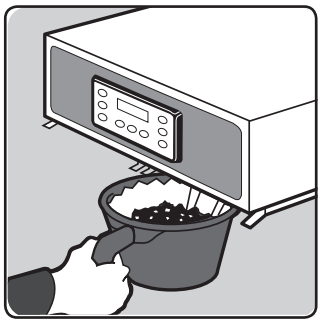
## COFFEE BREWING INSTRUCTIONS

1. Brewer should be ON (Confirm at rear toggle switch, then press the ON/OFF button). Ready-to-Brew should be on the display.
2. Place an empty coffee container under the brewcone. Make sure the container is open at the top and it is centered under the brewcone.

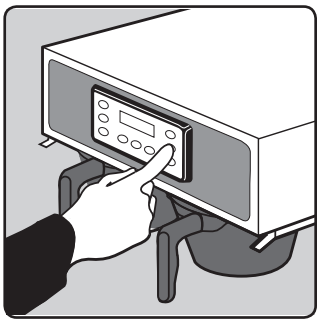


3. Place a clean filter into the brewcone marked "COFFEE".

4. Fill the brewcone with the proper amount of ground coffee.



5. Slide the filled brewcone into rails on the brewer.

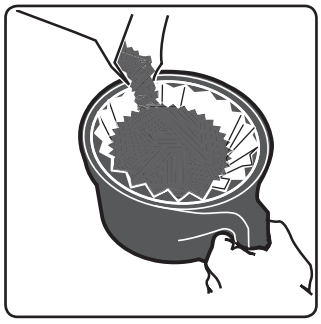


6. Select the appropriate COFFEE brew button and press to start the brew cycle.

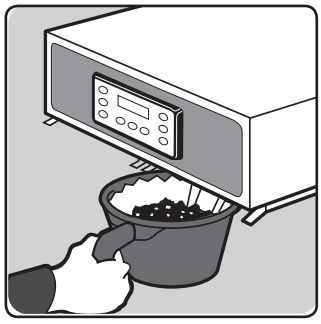
WARNING TO AVOID SCALDING, Do not remove the brewcone or coffee container until the UCM screen indicates that the brew cycle has finished.

## TEA BREWING INSTRUCTIONS

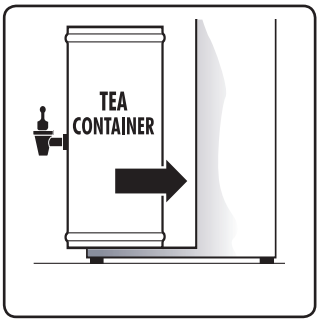
1. Brewer should be ON (Confirm at rear toggle switch, then press ON/OFF button) and Ready-to-Brew displayed.
2. Make sure tea container is correctly placed on the brew deck, centered under the brewcone.



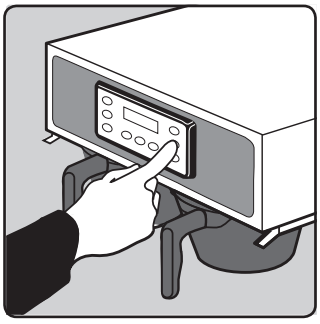
3. Place a new filter into the brew basket. Pour leaf tea into the brewcone marked ICED TEA.



4. Slide the tilled brew cone into brew rails.




5. Slide container all the way in against the center wrap.



6. Press the TEA BREW button to start brewing tea.

# Quick Start CBHT

Your Curtis G3/Gold Cup Series is Factory Pre-Set for Optimum Performance.
After connection to water and power; the rear toggle switch must be on. You will hear a beep sound, indicating power is available to the controller.

The control displays `CURTIS` Press ON/OFF button and the screen will display `<CBHVT> CURTIS`. After three seconds, `CURTIS FILLING` is displayed.

Water will fill the tank (approximately 2-3 minutes depending on water flow rate). When the proper level is reached `CURTIS HEATING` will appear on the screen. It takes approximately 20 minutes to reach the set point temperature.

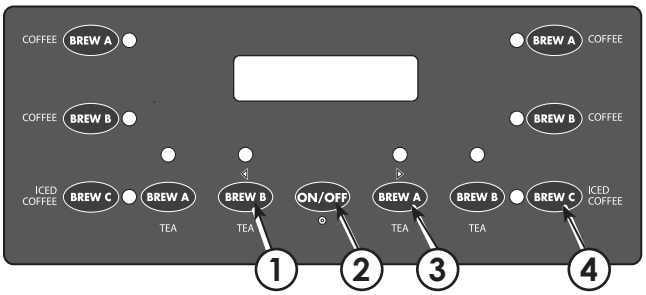
Control will display `CURTIS READY TO BREW` when temperature reaches the set point. The unit is now ready to brew.

## Programming with the Universal Control Module (UCM)

Turn off the control panel by pressing ON/OFF button. Press and hold bottom/right coffee brew button (#4 in illustration) and then press and release the ON/OFF button.

Continue holding the bottom-right brew button. The screen will display `ENTERING PROGRAM MODE`, wait until `ENTER CODE — — — —` is displayed. Enter the 4-digit access code, the code corresponds to the buttons illustrated below. The default code set at the factory is 1-2-3-4.

After the 4-digit code is entered, `PROGRAM MENUS < SELECT >` will be displayed. You can now enter the program menu features.




All programming selections are performed with the three center buttons.
The symbols near the buttons are:

- ◁ Scroll LEFT
- ⊙ SELECTION or ENTER to save new parameter
- ▷ Scroll RIGHT

## PROGRAM MENUS COMBO BREWER

**Program Menus** — From **Program Menus** press > display will show the next feature Global Recipes.

**Global Recipes** — **Global Recipes (Factory set to Gourmet STD)**
This is a coffee option. Press ⊙ to select. If selected, press < or > to chose a coffee recipe: Gourmet STD, Light Roast, Dark Roast, High Yield, Filter Pack, or Decaf. Press ⊙ to select the desired recipe.

**Non-Brew Program** — **Non-Brew Program**
Press ⊙ to Select or < > to pass by these options and continue to the next group. The selections for Non-Brew Program are listed below.

**Temperature** — **Temperature (Factory set to 204ºF)**
Press ⊙ to Select. Press < or > to move to desired temperature and then ⊙ to set. Temperature is programmable from 170ºF to 208ºF in 2-degree increments.

**Energy Save Mode** — **Energy Save Mode (Factory set to OFF)**
Press ⊙ to Select, < or > ON, OFF or ON 140ºF , ⊙ to set. When in ON, unit will automatically shut off 4 hours from last brew. When feature is OFF, unit does not utilize the energy saving mode.
In the ON 140ºF position, temperature lowers to 140ºF, if unit has not brewed in 4 hours. This feature will save energy by maintaining a lower temperature in the tank in periods of non-operation.

**Brew Count Odom** — **Brew Count Odom**
Press ⊙ to display total brew cycles. Press EX or Reset.

**Brew Count Total** — **Brew Count Total**
Press ⊙ to Select, Shows total gallons and total brew cycles on the unit. Cannot be reset.

Cold Brew Lock

**Cold Brew Lock . . . (Factory set to 5º )**
Press ⊙ to select, < or > to select desired setting (CBL 5, 15 or OFF),⊙ to set.
The Cold Brew Lock feature allows the brewer to brew at three different temperature levels from the actual set point. The first setting is within 5 degrees of set point, next is within 15 degrees of set point, OFF is within 30 degrees of set point for the Ready to Brew message, however, it will brew at any temperature.

Master Reset

**Master Reset**
Press ⊙ to display Are You Sure?
Then < for Yes, > for No. Brewer factory defaults are then reset.

Service Call

**Service Call (Phone number Factory set to 1-800-000-0000 X0000)**
Press ⊙ to display number and change number or < to move place and EX to exit when complete. This number will be displayed during a Heating system SENSOR ERROR or during a WATER ERROR.

Access Code

**Access Code (Factory set to 1-2-3-4)**
Press ⊙ to display number and change number, (the number can be changed 1 to 4) or < to move place and EX to exit when complete.

Banner Name

**Banner Name (Factory set to CURTIS)**
Press ⊙ to display letters and change letters or < to move place and EX to exit when complete
This feature allows up to 14 letters to be programmed for company name or regional name. Programming all blanks disables Banner Name. If programmed, Banner Name is displayed every 5 sec. on and off.

P-Maintenance

**P-Maintenance (Factory set to OFF)**
Press ⊙ to Select, Set gallons brewed to indicate P-Maintenance. Press < or > to adjust from Off to 9500 gallons. This feature advances in 500 gallon increments. Press ⊙ to exit.

Beeper On/Off

**Beeper On/Off (Factory set to ON)**
Press ⊙ to display ON or OFF. Pressing either < or > toggles between on and off. ⊙ to set. When ON, this feature allows you to hear a short beep each time a button is pressed.

Coffee Drip-out Mode

**Coffee Drip-out Mode (Factory set to 2 minutes)**
Press ⊙ to Select. Press < or > to move to desired time. Settings are OFF, 1, 2, 3, 4 and 5 minutes. Press ⊙ to Select time.

Tea Drip-out Mode

**Tea Drip-out Mode (Factory set to OFF)**
Press ⊙ to Select. Press < or > to move to desired time. Settings are OFF, 1, 2, 3, 4 and 5 minutes. Press ⊙ to Select time.

Displ. Brew Time

**Displ. Brew Time (Factory set to ON)**
Press ⊙ to display ON or OFF. Pressing either < or > toggles between on and off. After Display Brew Time an EXIT screen will return you to Brew Button Prog.

Display Messages

**Display Messages (Factory set to ON)**
Press ⊙ to display ON or OFF. Pressing either < or > toggles between on and off. This feature allows the operator to select the message “Rinse Server Before Brewing”. This will be displayed any time the unit is not brewing.

Brew Button Prog

**Brew Button Program**
This is the next group of options in the sequence. The screen will prompt you to choose tea or coffee. Coffee options are shown below. Tea option are shown on page 5.

Select Button

**Select Button** This is a temporary screen message indicating you are in the coffee brew button programming mode. Select a coffee brew button on the control module.

Brew By Volume

**Brew by Volume (Factory settings: LARGE 200oz ±8oz. SMALL 64oz±4oz.)**
Press ⊙ to Select. Display will ask you to select a brew button, Large, Medium or Small. Press the desired brew button to begin... when desired volume is reached press the same brew button to stop the flow. Now the volume has been set.

Brew By Time

**Brew by Time (Factory settings: LARGE 5min-25sec. SMALL 1min-52sec.)**
Next item in the sequence is Brew by Time. Press ⊙ to Select to change the brew time. Display will now show the current time. By pressing < or > you can toggle back and forth from minutes to seconds to exit (ex). Change the time or set and exit by pressing the ⊙ button.

Pre-infusion

**Pre-Infusion (Factory Disabled)**
Press ⊙ to Select. Current setting in seconds is displayed < to decrease or select > to increase (range from OFF to 10 through 60 seconds), ⊙ to set.
If Pre-infusion is selected (ON), Cold Brew Lock is set to Delta 1 within 5ºF of set point and Cold Brew Lock disappears from the list of program selections. When Pre-infusion is ON, Pulse Brew disappears from the list of program selections.

Pulse Brew

**Pulse Brew (Factory setting C)**
Press ⊙ to select, < or > to select OFF or one of five pulse patterns (A to E) . The five Pulse Brew options help "tune" or change the coffee flavor.
Guidelines for Pulse Brew:
Filter Pack type coffees typically extract better with the ***A*** and ***B*** pulse setting.
Decaf coffees typically extract better with the ***B*** pulse setting.
High-Yield coffees typically extract better with the ***C*** pulse setting. Of course, any of the ***A, B*** or ***C*** settings may be used to suit your taste profile.
Settings ***D*** and ***E*** are manual pulse counts.
To exit from the Pulse Brew mode, select 0 for the time.
If Pulse Brew is turned on, Cold Brew Lock is set to Delta 1 within 5ºF of set point and Cold Brew Lock disappears from the list of program selections. When Pulse Brew is on, Pre-infusion disappears from the list of program selections.

By-Pass

**By-Pass (Factory settings: LARGE 35%. SMALL Off.)**
The By-Pass option helps with controlling extraction with larger brews. Contact time that is too long will extract undesirable bitter, harsh flavor compounds. By-passing some of the brew water around the coffee bed will balance the extraction.
Press ⊙ to display current setting. Press < or > to change settings; OFF, 1% to 50%, in 1% increments. Press ⊙ to set.

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Select Button

**Select Button** – You may select a tea brew button to program from the buttons on the control module.

Tea By Volume

**Tea by Volume**
Press ⊙ to Select. The display will read Select Brew Button. Once the desired brew button is selected, the display will read Press BREW to Start and hot water starts dispensing. When the desired volume is reached, press the brew button again to stop the flow. The brew volume has now been set. When EXIT is displayed, Press ⊙ to select and exit.

Tea By Time

**Tea by Time (Factory set to Full 3 min 32 sec, Half 1 min 46 sec)**
Press ⊙ to Select. Press < or > to increase or decrease time. Tea by Time has a range of 0:00 to 9:59 (Increments are minutes and seconds). The HALF BREW button will be set at half the brew time.

Tea Dilut. Delay

**Dilution Delay (Factory set to Full 30 sec, Half 30 sec)**
Press ⊙ to Select. Press < or > to toggle between Standard-Gray (30 sec), Standard-Purple (30 sec), Tropical-Gray (9 min), Tropical-Purple (9 min), 76/308-Gray (4 min) and 76/308-Purple (4 min). Range is from 0 seconds, 30 seconds to 10 minutes; in 30 second increments.

Tea Dilut. Volume

**Dilution Volume**
Press ⊙ to Select, Display will now show Push START To Begin... Press the BREW button then water starts running, when desired volume is reached press BREW button again to stop the flow. Now the volume has been set. Pressing > button will display the subsequent menu features.

Tea Dilut. Time

**Dilution Time (Factory set to Full 4 min 5 sec, Half 2 min 2 sec)**
Press ⊙ to Select. Press < or > to toggle between Standard-Gray (4min-5sec), Standard-Purple (4min-5sec), Tropical-Gray (4min-26sec), Tropical-Purple (4min-26sec), 76/308-Gray (4min-55sec) and 76/308-Purple (4min-55sec). Setting Range is from 0 sec to 9 min, 59 sec, in 1 second increments.

Tea Pulse Brew

**Tea Pulse Brew (Factory set to OFF).**
Press ⊙ to Select, press < or > to choose ON, OFF, or D. Selecting ON will give a pulsing pattern of 1 to 20 pulses. In D, the pulse time can be set for ON, 5 to 150 seconds (adjustable in 5 sec increments). Off time 5 to 150 seconds, adjustable in 5 second increments.

Sweetener Time

**Sweetener Time (Factory set to Full 48 sec.)**
Sweetener Time is only for brewers with the optional tea sweetening system.
Press ⊙ to Select. Press < or > to toggle between minutes, seconds or exit. Pressing select ⊙ to choose minutes will increase the minutes. Press ⊙ to add minutes. Press < or > to move to seconds or exit. Setting the time to zero (0) will disable the Sweetener Time feature.

Model Select

**Model Select (Factory set to CBHV-Twin)**
Press ⊙ to select, < or > to select model. The selections are: CBHV-Twin, CBHV-Single, CBHV-Twin SW, and CBHV-SingleSW. Press ⊙ to set. When the Model Select feature is changed, all settings are reset to the defaults of the newly selected model.

Batch Select Coffee

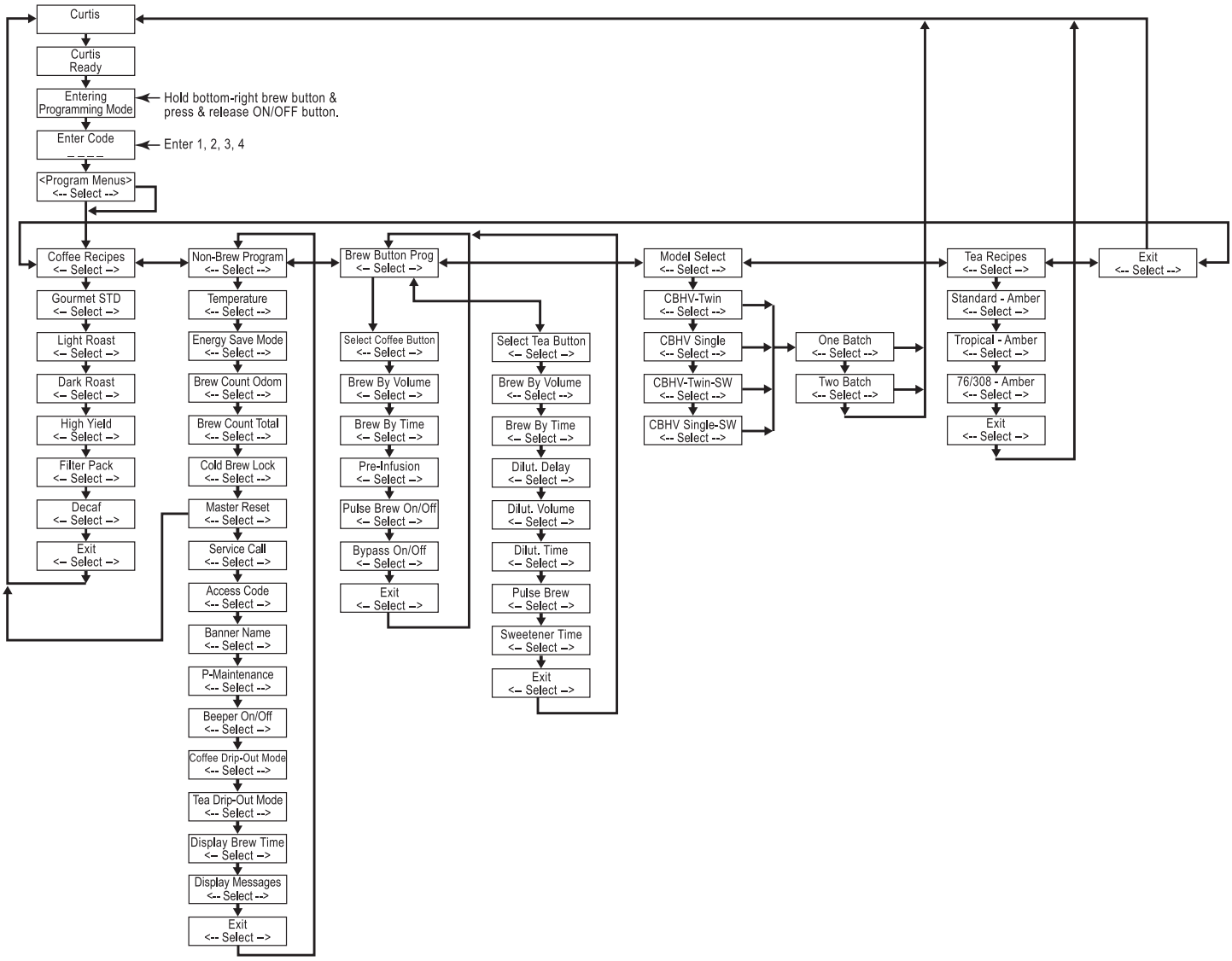
**Batch Select (Factory set to Two Batch)**
This feature will give you a choice to select one, two, or active brew buttons per brew head. At this time, select only Two Batch.

Tea Recipes

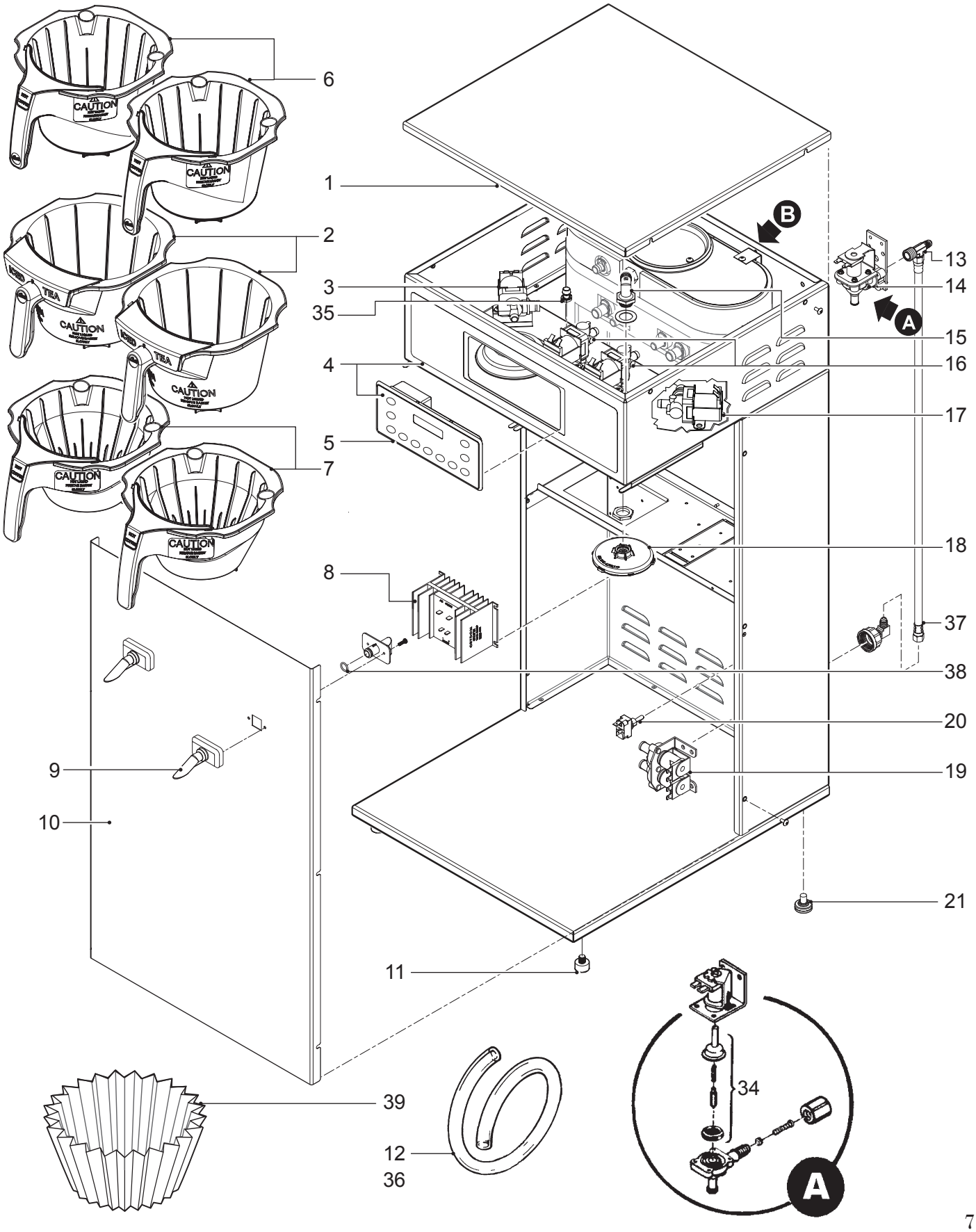
**Tea Recipes (Factory set to Standard - Amber)**
This is a tea feature. Press ⊙ to select. If selected, press < or > to chose a tea recipe: Standard - Amber, Tropical - Amber, or 76/308 - Amber. Press ⊙ to select the desired recipe.

## Control Module Menu Tree

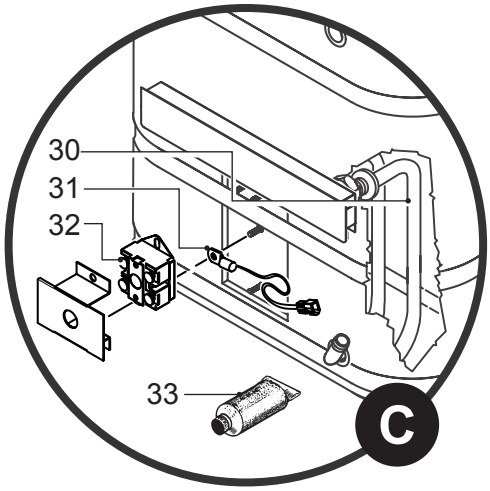
The flow chart displays the sequence of menu item that can be accessed through the UCM. Various menu items will immediately exit the programming mode when selected. Other menu items, when selected, will continue to the next item in the menu list.

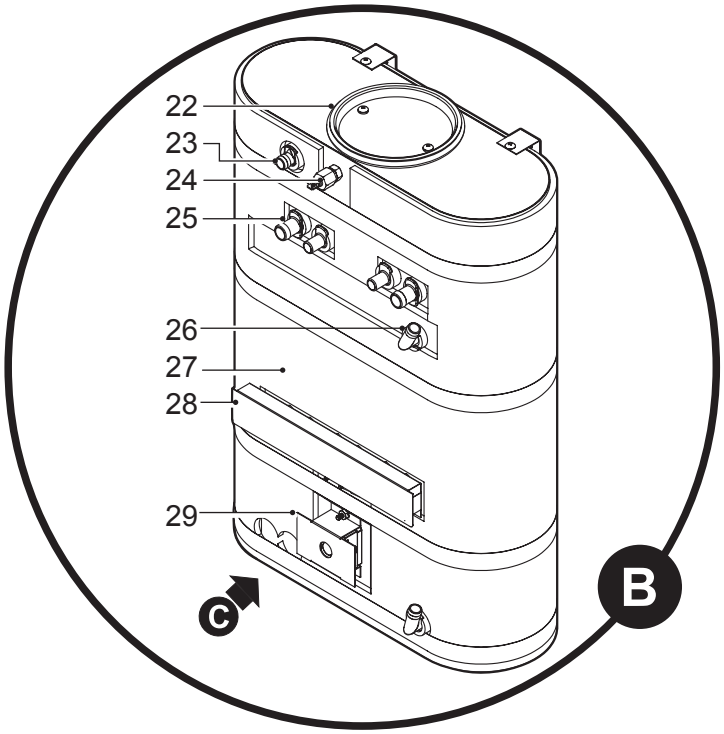


## Illustrated Parts



# Illustrated Parts – Detail Bubbles



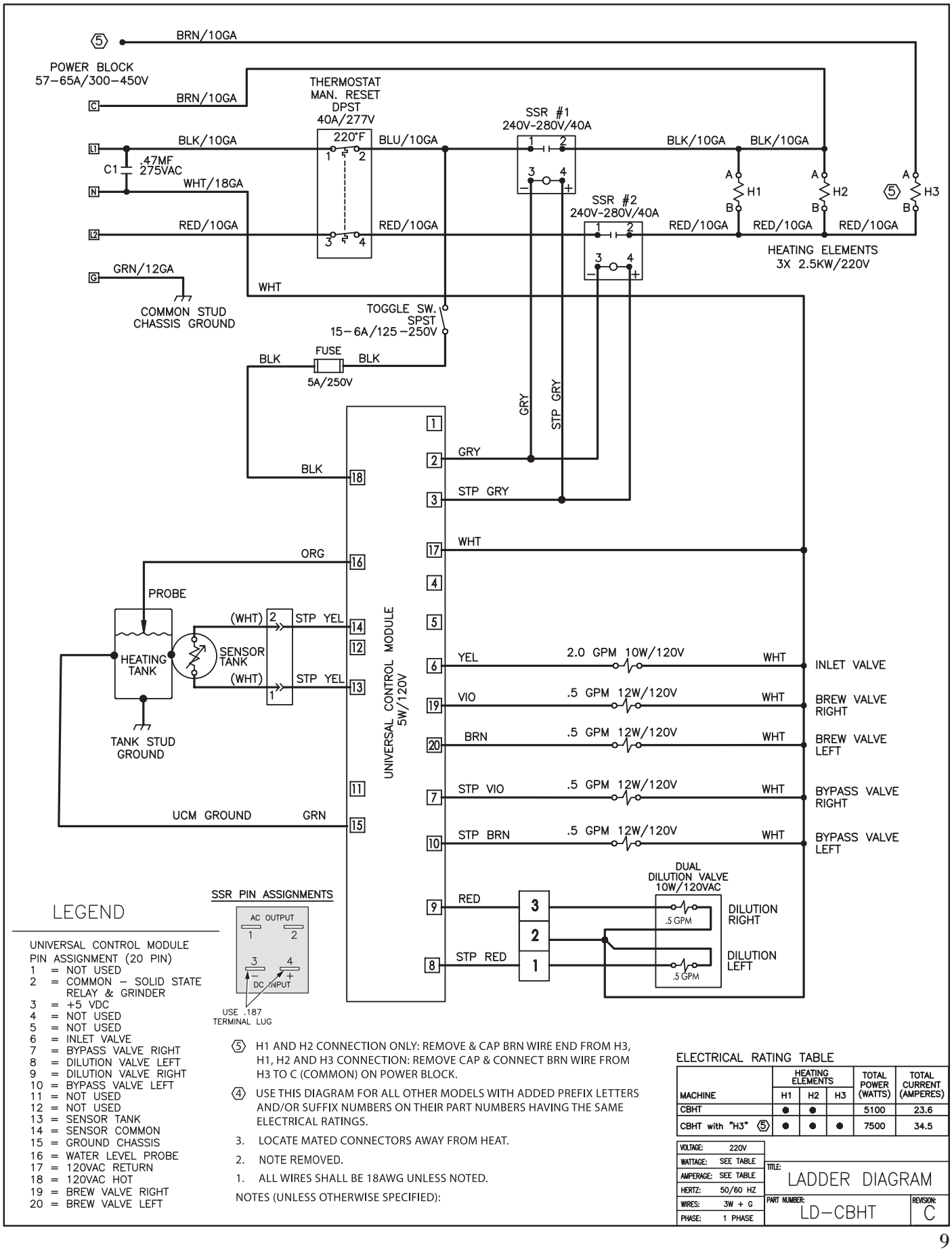




| ITEM | PART Nº | DESCRIPTION |
|---|---|---|
| 1 | WC-5421 | COVER, TOP BREWER |
| 2 | WC-3398 | BREW CONE, GOURMET NON-METAL TEA UNITS |
| 3 | WC-37121* | KIT, DUMP VALVE LEFT |
| 4 | WC-390060 | LABEL, UCM OVERLAY & OUTER CBHT CURTIS ICED COF |
| 5 | WC-37557* | KIT, UCM & LABEL CBHT |
| 6 | WC-3422IC | BREW CONE,ASSY W/SPLASH POCKET TAN ICED COF |
| 7 | WC-3417* | BREW CONE ASSY, W/SPLASH POCKET BROWN COFFEE |
| 8 | WC-8559* | RELAY, SOLID STATE W/INTEGRATED HEATSINK |
| 9 | WC-66079 | SPOUT ASSY , DILUTION PLASTIC |
| 10 | WC-61619 | COVER, FRONT |
| 11 | WC-3503 | LEG, 3/8”-16 STUD SCREW BUMPER |
| 12 | WC-5310* | TUBING, 5/16” ID X 1/8”W SILICONE |
| 13 | WC-2705 | FITTING, TEE 1/4” FLARE X 3/8 NPT X 1/4” FLARE PLTD |
| 14 | WC-847* | VALVE, INLET 2 GPM 120V 10W GEN USE YELLOW |
| 15 | WC-2977-101K | KIT,SPRAYHEAD FITTING PLASTIC |
| 16 | WC-844-101* | VALVE, BY-PASS |
| 17 | WC-37122* | KIT, DUMP VALVE RIGHT |
| 18 | WC-29050* | SPRAYHEAD, AMBER ADVANCED FLOW |
| 19 | WC- 895-104* | VALVE, DUAL DISPENSE 120V-10W .5GPM x 5GPM |
| 20 | WC-102 | SWITCH, TOGGLE SPST 15A 125VAC RESISTIVE |

| ITEM | PART Nº | DESCRIPTION |
|---|---|---|
| 21 | WC-3518* | LEG, GLIDE 3/8”-16 STUD SCREW |
| 22 | WC-37008* | KIT, TANK LID ROUND |
| 23 | WC-37266 | KIT, TANK OVERFLOW FITTING INCLUDES BUSHING |
| 24 | WC-5527K* | KIT, PROBE WATER LEVEL O-RING & NUT |
| 25 | WC-37317 | KIT, STRAIGHT FITTING INCLUDES BUSHING |
| 26 | WC-37365 | KIT, TANK INLET FITTING INCLUDES BUSHING |
| 27 | WC-62060 | TANK COMPLETE, CBHT 7500W |
| 28 | WC-4382 | SHOCK GUARD, HEATING ELEMENT |
| 29 | WC-43055 | SHOCK GUARD, THERMOSTAT |
| 30 | WC-934-04* | KIT, ELEMENT HEATING 2.5KW 220V W/JAM NUTS |
| 31 | WC-1438-101* | SENSOR, TEMPERATURE TANK |
| 32 | WC-522* | THERMOSTAT, HI LIMIT HEATER CNTRL DPST 277V 40A |
| 33 | WC-5231* | COMPOUND SILICONE 5 OZ |
| 34 | WC-3765L* | KIT, INLET VALVE REPAIR USE ON WC-847 |
| 35 | WC-29044 | SLEEVE, OVERFLOW ASSY GEN USE |
| 36 | WC-5350 | TUBE, SILICONE Ø½” ID x Ø¾” OD x ⅛” WALL |
| 37 | WC-53045 | TUBE ASSY, NYLON BRAIDED ¼” FLARE x 28 ⅛” L |
| 38 | WC-43134 | O’RING, .426 X 9/16 O.D X .070 WALL EDPM TCTS |
| 39 | GEM-6 * | FILTER, 500/PKG FOR COFFEE BREWCONE WC-3417 |
| 39A | GEM-6-101* | FILTER, PAPER 15x5½X4¾ FOR TEA BREWCONE WC-3398 |

* RECOMMENDED PARTS TO STOCK

# Electrical Schematic




## LEGEND

UNIVERSAL CONTROL MODULE
PIN ASSIGNMENT (20 PIN)

1 = NOT USED
2 = COMMON – SOLID STATE RELAY & GRINDER
3 = +5 VDC
4 = NOT USED
5 = NOT USED
6 = INLET VALVE
7 = BYPASS VALVE RIGHT
8 = DILUTION VALVE LEFT
9 = DILUTION VALVE RIGHT
10 = BYPASS VALVE LEFT
11 = NOT USED
12 = NOT USED
13 = SENSOR TANK
14 = SENSOR COMMON
15 = GROUND CHASSIS
16 = WATER LEVEL PROBE
17 = 120VAC RETURN
18 = 120VAC HOT
19 = BREW VALVE RIGHT
20 = BREW VALVE LEFT

NOTES (UNLESS OTHERWISE SPECIFIED):

1. ALL WIRES SHALL BE 18AWG UNLESS NOTED.
2. NOTE REMOVED.
3. LOCATE MATED CONNECTORS AWAY FROM HEAT.

④ USE THIS DIAGRAM FOR ALL OTHER MODELS WITH ADDED PREFIX LETTERS AND/OR SUFFIX NUMBERS ON THEIR PART NUMBERS HAVING THE SAME ELECTRICAL RATINGS.

⑤ H1 AND H2 CONNECTION ONLY: REMOVE & CAP BRN WIRE END FROM H3, H1, H2 AND H3 CONNECTION: REMOVE CAP & CONNECT BRN WIRE FROM H3 TO C (COMMON) ON POWER BLOCK.

ELECTRICAL RATING TABLE

| MACHINE | HEATING ELEMENTS H1 | H2 | H3 | TOTAL POWER (WATTS) | TOTAL CURRENT (AMPERES) |
|---|---|---|---|---|---|
| CBHT | ● | ● | | 5100 | 23.6 |
| CBHT with "H3" ⑤ | ● | ● | ● | 7500 | 34.5 |

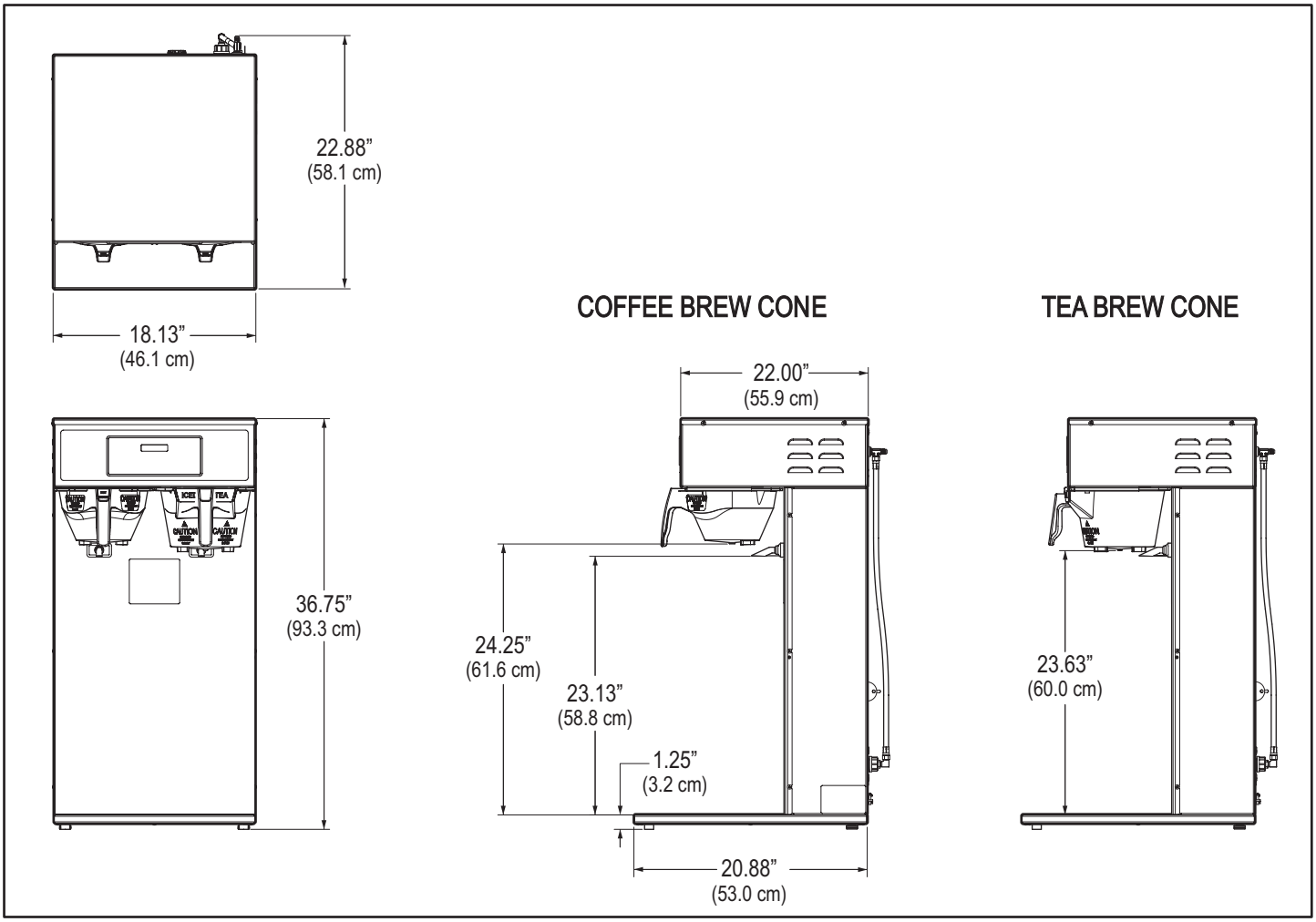
| | |
|---|---|
| VOLTAGE: | 220V |
| WATTAGE: | SEE TABLE |
| AMPERAGE: | SEE TABLE |
| HERTZ: | 50/60 HZ |
| WIRES: | 3W + G |
| PHASE: | 1 PHASE |

TITLE: LADDER DIAGRAM

PART NUMBER: LD–CBHT

REVISION: C

## Rough-In Drawing




## Cleaning The Brewer

**CAUTION:** DO NOT use undiluted bleach or chlorine.

**CAUTION:** Never remove faucet when container is full. Drain container first.

### DAILY

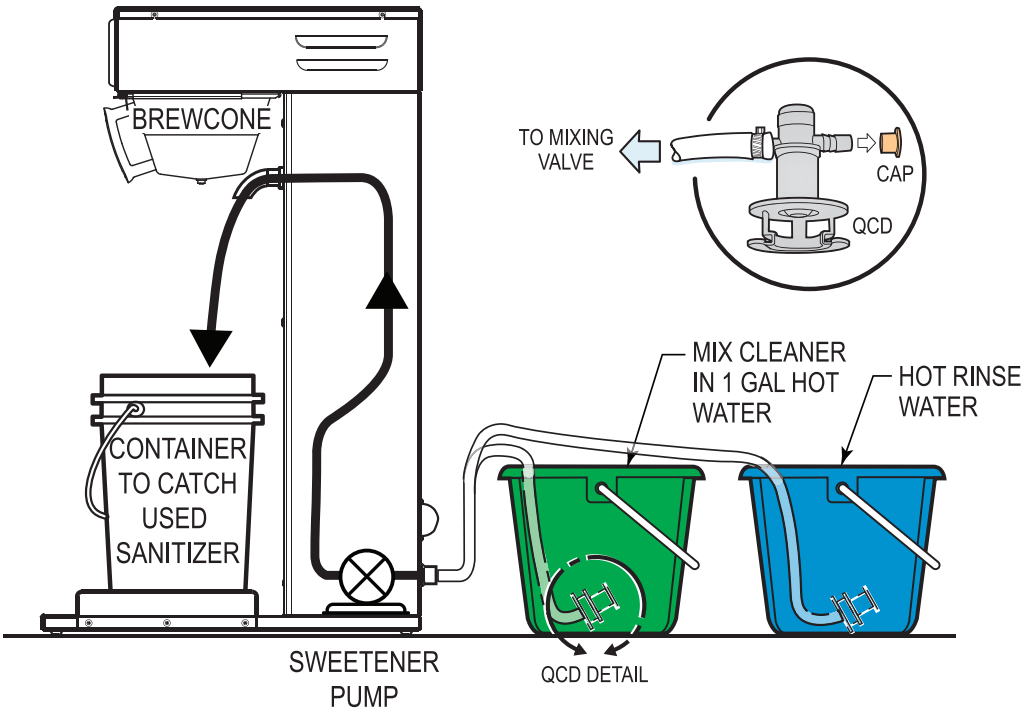
1. Wipe any spills, dust or debris from the exterior surfaces with a damp cloth. The outside surfaces of the brewer should be cleaned with stainless steel polish only, to prevent scratches.
2. Clean the sprayhead and domed area around the sprayhead with a mild detergent and warm water solution. Scrub well to remove residue. Rinse with and clear water. Dry with clean cloth.
3. Remove the plastic brewcone and wash with a detergent solution or put through a dishwasher.
4. Wash the beverage container.
    a. Clean container and top cover with a detergent solution.
    b. Remove the faucet assembly. Unscrew the handle assembly from the faucet. Clean the faucet shank with a gauge glass brush (circular bristle) by pushing the brush through the shank.
    c. Dry and assemble parts.

## Sweet Tea Mixing System Cleaning & Sanitizing

# WEEKLY CLEANING & SANITIZING

Use a concentrated cleaning solution to simplify the cleaning procedure. This procedure requires a one gallon bucket of a cleaning solution of hot water and a granulated concentrated cleaner (a cleaner like Coffee Dispenser Cleaner Corporation #12580, Urnex or equivalent) and a one gallon bucket of clean hot water.

1. Make sure brewer is on and water supply is hooked up.
2. Remove the quick disconnect from the tea sweetener bag-in-box product.
3. Pull the cap off of the QCD and place this end of the line into the container containing the cleaning solution (see illustration below).
4. Place an empty tea container on the brew deck and an empty brewcone into the rails below the sprayhead.
5. Press the SWEET TEA brew button to run one complete brewcycle.
6. Allow the brewer to sit overnight with the cleaning solution in the sweetener line before flushing cleaning solution.
7. Flush the system by filling a one gallon container with clean hot water (no cleaning solution) and press the SWEET TEA brew button to run a brewcycle until all the cleaning solution has been flushed from the system.
8. Discard solution that poured into the container.
9. Remove the QCD from the flushing container and replace the cap. Reconnect the QCD to the Bag in the Box sweetener.
10. If desired, reset Tea Fast Brew to OFF. The unit is ready to resume brewing.



## Product Warranty Information

The Wilbur Curtis Co., Inc. certifies that its products are free from defects in material and workmanship under normal use. The following limited warranties and conditions apply:

**3** Years, Parts and Labor, from Original Date of Purchase on digital control boards**.**
**2** Years, Parts, from Original Date of Purchase on all other electrical components, fittings and tubing.
**1** Year, Labor, from Original Date of Purchase on all electrical components, fittings and tubing.

Additionally, the Wilbur Curtis Co., Inc. warrants its Grinding Burrs for Forty (40) months from date of purchase or 40,000 pounds of coffee, whichever comes first. Stainless Steel components are warranted for two (2) years from date of purchase against leaking or pitting and replacement parts are warranted for ninety (90) days from date of purchase or for the remainder of the limited warranty period of the equipment in which the component is installed.
All in-warranty service calls must have prior authorization. For Authorization, call the Technical Support Department at 1-800-995-0417. Effective date of this policy is April 1, 2003.
Additional conditions may apply. Go to www.wilburcurtis.com to view the full product warranty information.

## CONDITIONS & EXCEPTIONS

The warranty covers original equipment at time of purchase only. The Wilbur Curtis Co., Inc., assumes no responsibility for substitute replacement parts installed on Curtis equipment that have not been purchased from Wilbur Curtis Co., Inc. The Wilbur Curtis Co., Inc. will not accept any responsibility if the following conditions are not met. The warranty does not cover and is void under the following circumstances:

1) **Improper operation of equipment:** *The equipment must be used for its designed and intended purpose and function.*
2) **Improper installation of equipment:** *This equipment must be installed by a professional technician and must comply with all local electrical, mechanical and plumbing codes.*
3) **Improper voltage:** *Equipment must be installed at the voltage stated on the serial plate supplied with this equipment.*
4) **Improper water supply:** *This includes, but is not limited to, excessive or low water pressure, and inadequate or fluctuating water flow rate.*
5) **Adjustments and cleaning:** *The resetting of safety thermostats and circuit breakers, programming and temperature adjustments are the responsibility of the equipment owner. The owner is responsible for proper cleaning and regular maintenance of this equipment.*
6) **Damaged in transit:** *Equipment damaged in transit is the responsibility of the freight company and a claim should be made with the carrier.*
7) **Abuse or neglect (including failure to periodically clean or remove lime accumulations):** *Manufacturer is not responsible for variation in equipment operation due to excessive lime or local water conditions. The equipment must be maintained according to the manufacturer's recommendations.*
8) **Replacement of items subject to normal use and wear:** *This shall include, but is not limited to, light bulbs, shear disks, "0" rings, gaskets, silicone tube, canister assemblies, whipper chambers and plates, mixing bowls, agitation assemblies and whipper propellers.*
9) **Repairs and/or Replacements** *are subject to our decision that the workmanship or parts were faulty and the defects showed up under normal use. All labor shall be performed during regular working hours. Overtime charges are the responsibility of the owner. Charges incurred by delays, waiting time, or operating restrictions that hinder the service technician's ability to perform service is the responsibility of the owner of the equipment. This includes institutional and correctional facilities. The Wilbur Curtis Co., Inc. will allow up to 100 miles, round trip, per in-warranty service call.*

**RETURN MERCHANDISE AUTHORIZATION:** All claims under this warranty must be submitted to the Wilbur Curtis Co., Inc. Technical Support Department prior to performing any repair work or return of this equipment to the factory. All returned equipment must be repackaged properly in the original carton. No units will be accepted if they are damaged in transit due to improper packaging. **NO UNITS OR PARTS WILL BE ACCEPTED WITHOUT A RETURN MERCHANDISE AUTHORIZATION (RMA). RMA NUMBER MUST BE MARKED ON THE CARTON OR SHIPPING LABEL.** All in-warranty service calls must be performed by an authorized service agent. Call the Wilbur Curtis Technical Support Department to find an agent near you.

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